

### Tips:

The blender should be operated with careful consideration as to what is required and/or desired. The speed at which the blender is operated and the length of operation for a given job will depend upon the degree of fineness desired or the amount being blended.

When the blender is being used on dry materials, such as nuts or dry bread, the best results will be obtained when the blender jar is filled with approximately 1/2 cup of material to be blended.

If the blender does not start (even after trying the highest speed) after having switched it On and the control status indicator is flashing, the blade has become blocked by the contents. The power unit should be:

1. Switched to off, "O/Off," and unplugged.
2. The mixture should be removed and the contents at the bottom of the jar loosened.

### **Removing Contents**

Before beginning to remove the contents from the blender, make sure that the power unit has been turned to off position "O/Off". Remove the blender from the power unit by turning the blender to the clockwise while lifting. With the blender removed from the power unit, the contents of the blender may now be poured into a suitable container or bowl, as desired.

### **Care and Cleaning of Blender**

All components of the blender, except the blade/base assembly, are dishwasher safe. It is recommended that the blade/base assembly be cleaned only under flowing water rather than in the dishwasher. Soap and detergent will tend to wash out the bearing lubricant of the blade/base assembly. Do not use scouring cleaners on any of the blender parts.

The power unit of the kitchen machine should be cleaned with a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

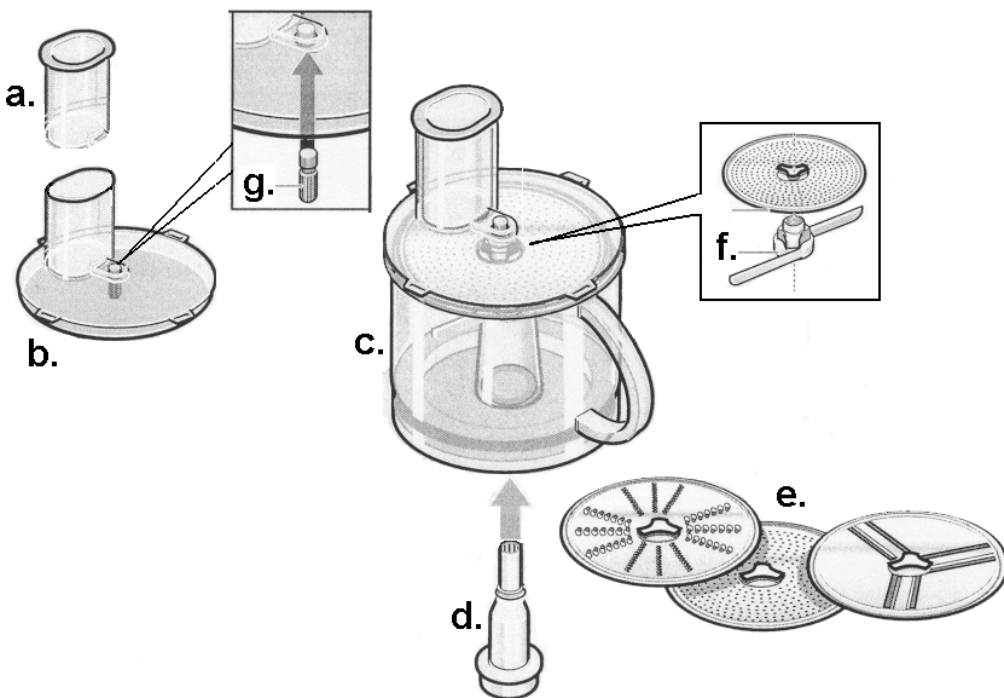
### **Slicer/Shredder, w/Unbreakable Bowl (MUZ 7 TS1)**



1. Blades on discs are sharp. Handle carefully. Do not grip the discs by the blades.
2. When operating slicer/shredder keep hands clear of filling tube. Only work with pusher.
3. Always operate the slicer/shredder with the cover in place.

The MUM 7220 UC Bosch Concept Series Kitchen Machine includes the MUZ 7 TS1 slicer/shredder attachment. The slicer/shredder attachment consists of, figure 15:

- a. Cover closure/pusher
- b. Cover
- c. Unbreakable 12-cup capacity bowl
- d. Driveshaft
- e. 3 slicer/shredder discs:
  - reversible slicing disc
  - reversible shredding disc
  - grating disc
- f. disc holder
- g. stabilizing pin



**Figure 15.**

### Slicer/shredder, intended use

The slicer/shredder attachment has been designed for slicing, shredding and/or grating of vegetables, as well slicing/shredding of soft cheeses and sausages or meat and grating of vegetables and hard cheese.

### Use of Slicer/Shredder

Before beginning to use this or any other attachment, make sure that the power unit is on a smooth, clean, suitable work surface and switched to Off position, "O/Off," and that you have removed the motor drive cover.

1. Before using the slicer/shredder for the first time, it is recommended that the bowl, driveshaft, cover, closure/pusher, discs, disc holder and stabilizing pin be washed.

### **⚠ WARNING**

The blades on the discs are very sharp.  
Handle with care.

All components of the slicer/shredder are dishwasher safe. The driveshaft can be removed for cleaning. After washing, rinse well and dry before using.

2. To assemble the slicer/shredder:
  - a. If the driveshaft is not presently inserted in the bowl, insert driveshaft as shown in figure 15.
  - b. Place slicer/shredder bowl on power unit by placing over mono drive and while pressing down turn it counterclockwise to stop and lock the bowl in place, see figure 16a.
  - c. Select disc to be used and place on disc holder and place over driveshaft, see figure 16b.

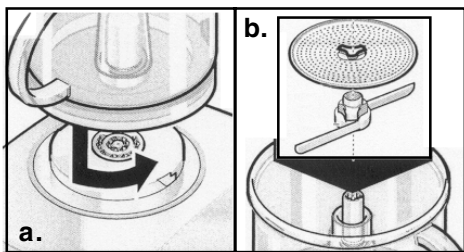


Figure 16.

- d. If stabilizing pin is not in cover, insert pin, see 15e. Then place cover on bowl, making sure the tabs on the cover enter the recesses in the bowl, and turn counterclockwise to stop, see figure 17.

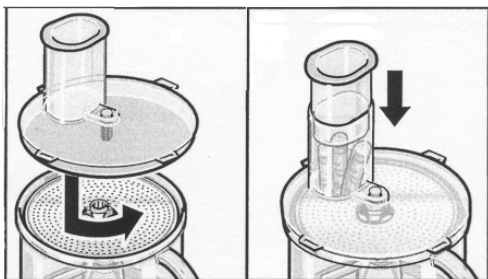


Figure 17.

### Placing Slicer/Shredder into Operation

Make sure the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off." Unwind the electrical cord to the necessary length and plug into a convenient outlet. The slicer/shredder is now ready for use.

Place items to be sliced, shredded or grated in feeding funnel and be sure to use the pusher to feed items into the discs when in operation.

Learning how to feed food properly into the feed funnel is the most important factor for proper slicing and grating:

1. For long slices or long shreds, place food into the feeding funnel lengthwise.

2. For short or circular slices, place food in the feeding tube on end. For example, If you wish to have circular slices of zucchini or carrots:
  - cut to length not to extend above the top of the feeding tube.
  - place the cut zucchini or carrots in the feeding tube on end until the feeding tube is packed.

To slice a single narrow item, a carrot for example:

- place the carrot in the feeding funnel opposite the cutting edge of the disc.

The wall of the feeding funnel will then serve to hold the piece vertical.

When using the slicer/shredder be sure to watch the level in the bowl and stop the slicing, shredding or grating before the level of the material being sliced, shredded or grated reaches the level of the disc holder.

### Slicer/shredder tips:

1. Shopping for fruits and vegetables that will fit into the feeding funnel will simplify food preparation.
2. Foods that are to be used together may be sliced together. This can be used to your advantage. For example, green onions and celery are often used together, but feeding the green onions into the feeding funnel alone is difficult. Try slicing the green onions at the same time as the celery by interspersing them in the feeding funnel with the celery.
3. Use the slicing disc to shred lettuce.
4. Do not overcook potatoes that are to be sliced. Also it is recommended that you let them cool first. Potatoes must be cool and firm to obtain the regular slices.

If the slicer/shredder does not start (even after trying the highest speed) and the indicator above the rotary dial is flashing: the disc has become blocked by the contents. The power unit should be:

1. Switched to Off position, "O/Off," and unplugged.
2. The top cover should be removed and the items causing the blockage removed.

### Removing Contents

Before beginning to remove the contents from the slicer/shredder, make sure that the power unit has been turned to the Off position, "O/Off." Remove the slicer/shredder from the power unit by turning the slicer/shredder bowl clockwise while lifting. With the slicer/shredder removed from the power unit, remove the top cover, by turning it clockwise while lifting. Next lift the disc holder and disc out of the bowl by grasping the knob of the disc holder that is protruding through the center of the disc. The contents of the slicer/shredder may now be poured into a suitable container or bowl, as desired.

### Care and Cleaning of Slicer/Shredder

All components of the slicer/shredder are dishwasher safe. It is recommended that the driveshaft be removed prior to placing the bowl in the dishwasher. Do not use scouring cleaners on any of the slicer/shredder parts.

The power unit of the kitchen machine should be cleaned with a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

### Food Processor with Unbreakable Bowl (MUZ 7 MM2)

#### WARNING

1. There is a risk of injury from sharp blades when using the food processor accessory.
2. Blades are sharp. Handle carefully.
3. Always operate the food processor accessory properly assembled with the cover in place.

The MUM 7150 UC Bosch Concept Series Kitchen Machine includes the MUZ 7 MM2 food processor accessory. The food processor accessory consists of, figure 18:

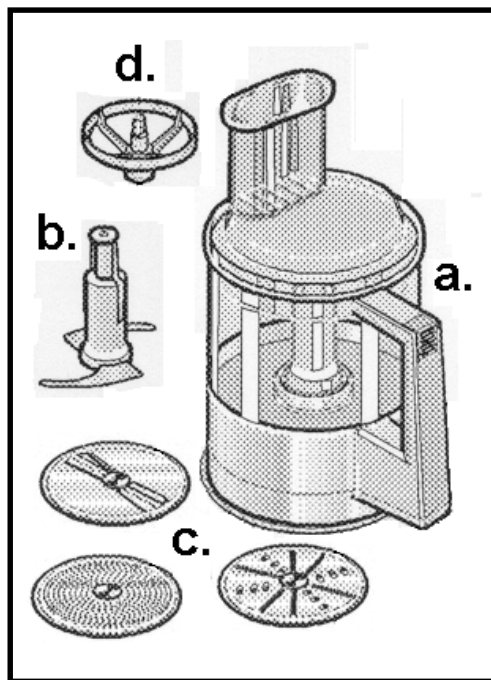


Figure 18.

- 18a. 5-cup capacity bowl with cover and pusher/measuring cup.
- 18b. food processor blade
- 18c. 3 discs
  - reversible slicing disc
  - reversible shredding disc
  - grating disc
- 18d. disc holder

## How to Use the Food Processor Blade

The food processor blade and its bowl are intended to be used for mincing, pureeing and pulverizing of fruit, vegetables, meat, nuts and dried bread (for bread crumbs) and the preparation of sauces, special diet and infant foods and mixing.

**Note:** The processor blade should not be used to process hard cheeses (Parmesan, Romano, etc.)

### Use of 5-cup capacity bowl with food processor blade

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, “O/Off,” and that you have removed the motor drive cover.

1. Before using the food processor for the first time, it is recommended that the bowl, bowl cover, pusher/measuring cup and food processor blade be washed. All components of the food processor attachment are dishwasher safe. Or they may be washed in warm soapy water. After washing, rinse well and dry before using.
2. If you have not already done so, remove the motor drive cover from the power unit's mono drive and place the bowl on the mono drive of the power unit and turn the bowl counterclockwise with a slight downward pressure until the bowl is firmly seated on the drive coupling, see figure 19a.
3. Grasping the processor blade by the knob at the top of the center column, lift it up and place it over the center column of the bowl, see figure 19b. Once in place, check to make sure that the blade has engaged the driveshaft by turning the blade slightly clockwise.

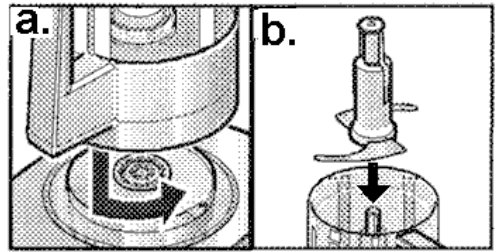


Figure 19.

4. Food to be processed may be placed in the bowl now or added after the bowl cover has been put in place.
5. Place the cover on the bowl, as shown in figure 20a. There is a safety interlock in the handle of the 5-cup capacity bowl that is engaged by the cover. Push up on the interlock button (step 1) and turn the cover (step 2) counterclockwise until stop and interlock is engaged.

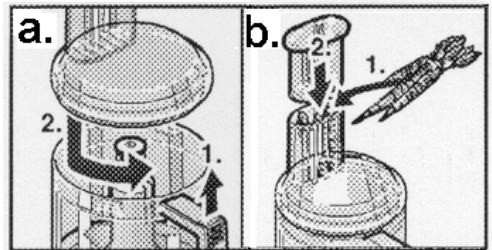


Figure 20.

**Note:** The processor blade will not turn when the power unit is started unless the cover has properly engaged the interlock. This is a special safety feature of the food processor bowl.

The cover has an integral feeding funnel with a pusher/measuring cup. The pusher/measuring cup may be removed to add ingredients, but the cover and pusher must be in place whenever the power unit is in operation.

## Placing into Operation with Food Processor Blade

Make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off, "O/Off," position. Unwind the electrical cord to the necessary length and plug into a convenient outlet. The 5-cup capacity bowl with food processor blade is now ready for operation.

The processor blade sits low in the bowl, near the bottom. Food to be processed must be fed through the feeding funnel using the pusher. The food is then minced or pureed near the bottom of the bowl by the spinning blade. Food should be prepared as usual (wash, dry, peel, etc.) and cut into pieces to readily fit through the feeding funnel.

The degree of mincing desired, to a great extent, depends upon the intended purpose and the individual taste of the preparer, so the times listed below in the examples should be taken as a general guide only. Also, the processing times depend upon the quantity of food being processed; that is, for small quantities and/or coarser result, use a shorter operating time, for larger quantities and/or finer result, use a longer operating time.

### Examples of Use of Food Processor

To familiarize you with the operation of the food processor, below you will find some typical uses:

- Herbs (except chives)  
Place herbs, up to an amount of approximately 1 tablespoon (10 g.) into the bowl dry. Use speed 4, or "M," the momentary "pulse" position, for 20-30 seconds.
- Onions or Garlic  
Cut onions into quarters. Processing approximately 1/4 pound at a time (100 g.) use "M," briefly (5-7 seconds) until desired consistency is obtained.

- Almonds, nuts  
Place nuts approximately 1/4 pound at a time (100 g.) into the bowl dry. Use speed 4 for approximately 1 - 1 1/2 minutes.
- Meat  
Do not process more than 3/4 of a pound at a time (375 g.). Remove the bones, gristle and tendons and cut meat into pieces suitable to fit through the feeding tube.

**Note:** Before processing, spices or bread maybe added as called for in your recipe.

Use speed 4, or "M," until desired result is obtained (approximately 30 - 60 seconds).

- Pureeing  
Fruits, vegetables and cheeses with ingredients and spices may also be processed. Do not process more than 3/4 of a pound at a time (375 g.). Use speed 4 or "M" until desired result is obtained (approx. 1 minute).
- Mayonnaise  
Using the recipe from the blender section, place ingredients into the food processor bowl, except the final 2/3 cup of vegetable oil. Mix all the ingredients briefly, then add the rest of the vegetable oil. Use speed for approximately 1 1/2 minutes.

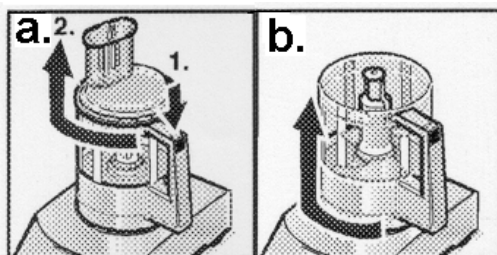


Figure 21.

## Removing Contents

Before beginning to remove the contents from the food processor, make sure that the power unit has been turned to the Off position, "O/Off." Remove the top cover from the bowl by depressing the interlock button on the handle, step 1, and turning the cover clockwise, step 2, while lifting, see figure 21a. With the cover removed the bowl can be removed from the power unit by turning it clockwise while lifting, see figure 21b. The contents of the bowl may now be poured into a suitable container or bowl, as desired. Be sure to hold the processor blade in the bowl by placing a finger on the top of the processor blade's center column while pouring.

Next lift the processor blade out of the bowl by grasping the knob of the center column of the processor blade and lifting.



### CAUTION

Processor blade is very sharp.  
Handle with care.

## Care and Cleaning of Food Processor Blade and Bowl

All components of the food processor are dishwasher safe. Do not use scouring cleaners on any of the food processor parts.

The power unit of the kitchen machine should be cleaned with a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

## How to Use Discs w/5-Cup Capacity Bowl

The food processor attachment provided with the MUM 7150 UC Bosch Concept Series Kitchen Machine also has a disc holder with 3 discs, in addition to the processor blade, see figure 18.

The disc holder, three discs and its 5-cup capacity bowl are intended to be used for slicing, shredding and/or grating of vegetables, as well slicing/shredding of soft cheeses and sausages or meat and grating of vegetables and hard cheeses.

### Use of disc holder and discs

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off," and that you have removed the motor drive cover.

1. Before using the bowl with the disc holder and discs for the first time, it is recommended that the bowl, bowl cover, pusher/measuring cup, disc holder and discs be washed. All components of the food processor attachment are dishwasher safe. Or they may be washed in warm soapy water. After washing, rinse well and dry before using.
2. If you have not already done so, remove the motor drive cover from the power unit's mono drive and place the bowl on the mono drive of the power unit and turn the bowl counter-clockwise with a slight downward pressure until the bowl is firmly seated on the drive coupling, see figure 19a.
3. Select disc to be used and place on disc holder and place over driveshaft, see figure 22a.

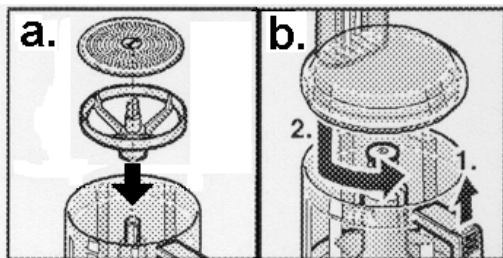


Figure 22.

4. Place the cover on the bowl, as shown in figure 22b. There is a safety interlock in the handle of the 5-cup capacity bowl that is engaged by the cover. Push up on the interlock button, step 1, and turn the cover, step 2, counterclockwise until it stops and the interlock is engaged.

**Note:** The disc and disc holder will not turn when the power unit is started unless the cover has properly engaged the interlock. This is a special safety feature of the food processor bowl.

The cover has an integral feeding funnel with a pusher/measuring cup. The pusher/measuring cup may be removed to add ingredients, but the cover and pusher must be in place whenever the power unit is in operation.

### Placing into Operation with Discs

Make sure the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off." Unwind the electrical cord to the necessary length and plug into a convenient outlet. The 5-cup capacity food processor bowl is now ready for use with the disc you have selected.

Place items to be sliced, shredded or grated in feeding funnel and be sure to use the pusher to feed items into the discs when in operation.

Refer to Slicer/Shredder section of this manual, page 19, for examples and tips on how the discs may be used for slicing, shredding and grating.

Just as when using the slicer/shredder, be sure to watch the level in the bowl and stop the slicing, shredding or grating before the level of the material being sliced, shredded or grated reaches the level of the disc holder.

### Removing Contents

Before beginning to remove the contents from the 5-cup capacity food processor bowl, make sure that the power unit has been turned to the Off position, "O/Off." Remove the top cover from the bowl by depressing the interlock button on the handle, step 1, and turning the cover clockwise, step 2, while lifting, see figure 21a. With the cover removed the bowl can be removed from the power unit by turning it clockwise while lifting, see figure 21b. Next lift the disc holder and disc out of the bowl by grasping the knob of the disc holder that is protruding through the center of the disc.



### CAUTION

Blades on discs are very sharp.  
Handle with care.

The contents of the bowl may now be poured into a suitable container or bowl, as desired.

### Care and Cleaning

#### of Discs, Disc Holder and Bowl

All components of the food processor are dishwasher safe. Do not use scouring cleaners on any of the slicer/shredder parts.

The power unit of the kitchen machine should be cleaned with a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.



## Service and Repair

The Bosch Concept Series Kitchen Machines require no special care other than the care and cleaning noted in this manual. If you are having a problem with your machine, before calling our Customer Support group, please refer to the TROUBLESHOOTING section below. If after reviewing the troubleshooting section and trying its remedies you are still having a problem, please do contact us by either writing to us at:

- **Bosch Small Appliances Customer Support**  
BSH Home Appliances  
5551 McFadden Avenue  
Huntington Beach, CA 92649

or e-mailing us at:

- **[boschsmallappliances@bshg.com](mailto:boschsmallappliances@bshg.com)**

or calling us at:

- **1 (866) 44BOSCH**  
**[1 (866) 442-6724]**

If you do write to us, please include your e-mail address or a daytime telephone number where you may be reached.

Also, to view our full product line, please visit our Web site:

- **[www.boschsmallappliances.com](http://www.boschsmallappliances.com)**

## TROUBLESHOOTING

Problem	Possible Cause and Remedy
Status Indicator Off	A circuit breaker may have tripped or a fuse has blown in power supply circuit. Reset circuit breaker or replace fuse.
Status Indicator Flashing	Power supply to the power unit has been interrupted and become reestablished (there was a temporary power outage).  <ol style="list-style-type: none"><li>1. Turn the power unit to Off and wait 5 seconds.</li><li>2. Restart.</li></ol>
Status Indicator Flashing	The power unit has been overloaded; for example, the blender blade may have become blocked.  <ol style="list-style-type: none"><li>1. Turn the power unit to Off and unplug.</li><li>2. Remove contents of attachment being used and loosen whatever has caused the jam.</li><li>3. Reinstall attachment and restart.</li></ol>

## Sample Recipes

### Salsa

**Chop** the following ingredients in Bosch blender or food processor, on speed 3 or 4:

- 1 - 4     Dried Arbol Chilies**  
**(start with one, add more for**  
**increased spiciness)**
- 1        clove garlic**
- 1/8      cup water**
- 8        ounces tomato sauce (add**  
**half)**

Next add:

- 1 & 1/2    teaspoons oregano**
- 3/4        teaspoons cumin**
- 1        bunch of fresh cilantro**
- 1        pinch of salt**  
**second half of tomato sauce**

**Blend** all ingredients, on speed 1 or 2, until smooth.

### Pesto

- 1        cup loosely packed basil**  
**leaves**
- 1/2      cup grated parmesean**
- 1/3-1/2   cup olive oil (enough for**  
**desired consistency)**
- 1 - 2     cloves garlic**
- 1/4      cup shelled pinenuts**

**Lightly toast** pinenuts. Let cool. Place olive oil in Bosch blender or food processor. Turn on power and gradually add parmesan cheese, garlic and basil leaves. Process, on speed 1 or 2, until smooth. Add pinenuts and blend thoroughly.

**Toss** with cooked pasta or spread on bread or crackers.

### Fruit Smoothies

- 2        cups fruit juice**
- 2        cups frozen fruit**
- 1/2      can frozen juice concentrate**
- 1        cup fruit flavored yogurt**
- 1 - 2     cups of ice**
- 1        fresh banana**

**Place** all ingredients in Bosch blender and mix until smooth, on speed 3 or 4. Experiment with different flavor combinations such as tropical, berry or melon.

### French Bread

- 4        tablespoons active dry yeast**
- 4        cups hot water**
- 6        tablespoons sugar**
- 2        tablespoons salt**
- 1        cup vegetable oil**
- 10-12   cups of flour (white or wheat)**
- 4        tablespoons gluten**

**Place** all ingredients in Bosch mixing bowl. **Thoroughly knead** on speed 1 or 2 (8 - 10 minutes). Let rise in the bowl 10 minutes, then punch down. Punch down 4 or 5 times. Divide into 3 - 4 regular loaf pans or shape into rounds. Slash tops with sharp knife and brush with egg wash. Let raise until doubled in size. Bake 30 minutes at 400 °F.

## **Oatmeal Chocolate Chip Cookies**

**2 cups packed brown sugar**  
**1 cup shortening**  
**2 eggs**  
**1 teaspoon vanilla**  
**1 - 3/4 cups flour**  
**1 teaspoon baking soda**  
**1/2 teaspoon salt**  
**3 cups quick-cooking rolled oats**  
**1 cup chocolate chips**

**Cream** the brown sugar, shortening, eggs and vanilla in the mixing bowl, on speed 1 or 2. Add flour, baking soda and salt. Blend well, stir in rolled oats and chocolate chips by hand. Drop by spoonfuls onto greased baking sheets. Bake in 350 °F oven for 8 - 10 minutes. Cool before removing from pan. Makes 5 dozen.

### **Acknowledgement:**

The sample recipes listed above were submitted by:

**Salsa** - Caroline Ciarelli, BSH Home Appliances

**Pesto** - Kitchen Resource

**Fruit Smoothies** - Marni Rader, BSH Appliances

**French Bread** - Kitchen Resource

**Oatmeal Chocolate Chip Cookies** - Kitchen Resource.

# *Important Notes*

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## SPECIAL ACCESSORIES



**MUZ 7 MX 3**  
stainless steel blender



**MUZ 7 MX 1**  
plastic blender



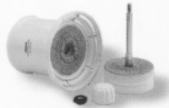
**MUZ 7 MM 2**  
food processor



**MUZ 7 TS 1**  
slicer/shredder



**MUZ 7 GM 1**  
grain mill w/steel cone grinder  
(requires angled gearing)



**MUZ 7 GM 2**  
grain mill w/stone grinder



**MUZ 7 WG 1**  
angled gearing  
(required for MUZ 7 GM 1 & MUZ 7FW 1)



**MUZ 7 FW 1**  
meat grinder  
(requires angled gearing)



**MUZ 7 ZP 1**  
citrus juicer



**MUZ 7 EB 1**  
ice cream maker



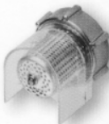
**MUZ 7 NV 1**  
pasta attachments  
(requires meat grinder)



**MUZ 7 FV 1**  
fruit pulper attachment  
(requires meat grinder)



**MUZ 7 SV 1**  
fancy cookie attachment  
(requires meat grinder)



**MUZ 7 RV 1**  
grater attachment  
(requires meat grinder)



**MUZ 7 ER 1**  
spare stainless steel bowl  
(without mixing tools)



**MUZ 7 KR 1**  
plastic bowl

# **BOSCH Small Appliance Warranty**

BSH Home Appliances (“BOSCH”) warrants all new small appliances to be free from original defects in design, materials and workmanship for one (1) year after the sale to the original owner.

Within the stated warranty period, BOSCH will repair or replace, at its sole option, any small appliance or parts thereof which prove defective under the conditions of normal use and service at no charge to you. It is the owner’s responsibility to return the appliance for repair. Repaired and replacement small appliances and parts shall be the same or as close in appearance as possible to the original for the purposes of this warranty.

Should you require service of your BOSCH small appliance, please contact customer service at 1-866-44-BOSCH. Repair of BOSCH appliances should only be performed by qualified technicians.

This warranty is limited to the original consumer purchase and is not transferable. Specifically excluded from this warranty are failures caused by accident, misuse, neglect, abuse, including tampering, use of frequency or voltage other than marked on the product, and use for commercial purposes.

To the extent allowed by law, this warranty sets out your exclusive remedies, whether for negligence or otherwise. BOSCH will not be liable for any consequential or incidental damages, losses or expenses. THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESSED WARRANTIES. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESSED WARRANTY IS EFFECTIVE. BOSCH DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BOSCH. Some states do not allow limitations on how long implied warranties last or the exclusion or limitation of incidental or consequential damages, so the foregoing limitations and exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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**[www.boschsmallappliances.com](http://www.boschsmallappliances.com)**